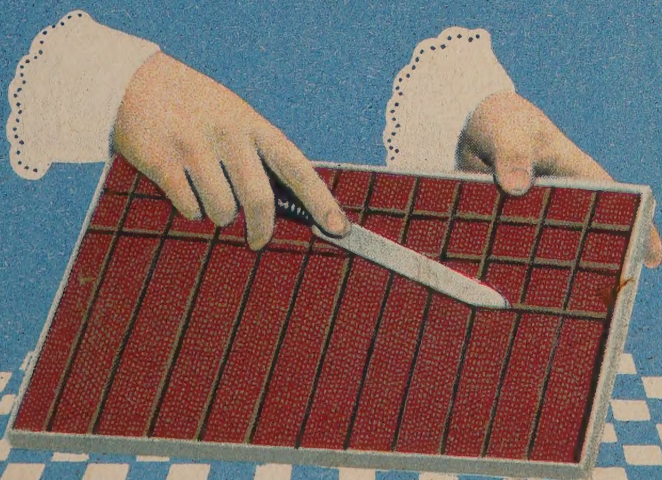


FRANKLIN SUGAR CANDY BOOK



FRANKLIN CANE SUGAR



FRANKLIN PACKAGE SUGAR

A KIND FOR EVERY USE.

IS packed in Cartons and Bags of convenient size for the home. All are absolutely pure, rich in sweetening power, securely protected from flies and other insects, dust or contamination of any sort and with the full weight of sugar guaranteed by us.

FRANKLIN POWDERED SUGAR

For cakes, ice cream, sweetened drinks or where a quickly dissolving sugar is needed. In 1 lb. cartons.

FRANKLIN XXXX CONFECTIONERS' SUGAR

Fine pulverized sugar—smooth as flour—used for icing or where a velvety sugar is needed. In 1 lb. cartons.

FRANKLIN GRANULATED SUGAR

The standard sugar for general use; sold in 2 lb. and 5 lb. cartons, also in cotton bags weighing 2 lb., 5 lb., 10 lb., 25 lb. and 50 lb.

FRANKLIN DAINTY LUMPS

Small cubes of pure sparkling sugar that can be used without waste or oversweetening in tea, coffee, cocoa, etc.

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AND GUARANTEED

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Foreword

PURE sugar is a food of indispensable value throughout the civilized world. So general is its use that in the United States alone eight and one-half billion pounds were consumed last year. This means that every man, woman and child consumed an average quantity of eighty-five pounds. If you, reader, ate less than eighty-five pounds last year, someone else ate more and kept up the average. Of course, you did not eat all this as plain sugar—much of it was consumed in candy, preserves, cake, sweetened drinks and in other good things to eat or drink.

There are two sources from which the sugar you buy from your grocer is obtained—the sugar-cane and the sugar-beet. In the final pages of this booklet a brief description is given of the process by which sugar is obtained from the **SUGAR-CANE**, the only kind that is used at the Franklin Refineries.

Perhaps you have learned to prefer a certain brand of flour because your bread, pies or cakes are better when made with that flour. There is a reason for it. If you could trace it you would learn that your favorite flour is made from high grade wheat and that it is milled under sanitary conditions with care and thoroughness.



The Highest Grade of Sugar Made.

FRANKLIN PACKAGE SUGAR

It's just the same with sugar. It must be refined to absolute purity and under sanitary conditions to be wholesome.

But this is not enough, it must be kept pure and clean. It must reach your kitchen in the same wholesome condition that it left the refinery. Very few articles of food are so easily contaminated as sugar, if some means are not used to prevent it.

Since 1862 Franklin Sugars have been recognized as the standard of purity and perfection. Up-to-date methods, cleanliness and high grade raw sugars produce refined sugar of unvarying uniformity and purity which contains the full amount of sweetening power. Weighed, packed and sealed at our refinery, it goes to you without contamination of any sort and of full weight. This, then, is what we claim for

FRANKLIN PACKAGE SUGAR

THAT it is made from raw-cane sugar, thoroughly refined until it is absolutely pure and clean.

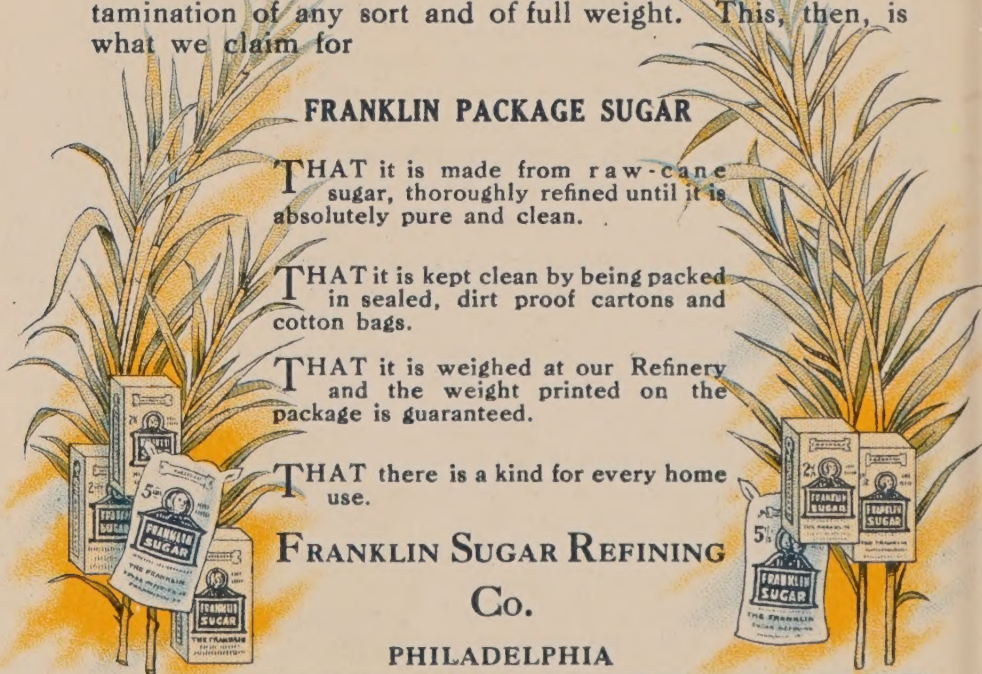
THAT it is kept clean by being packed in sealed, dirt proof cartons and cotton bags.

THAT it is weighed at our Refinery and the weight printed on the package is guaranteed.

THAT there is a kind for every home use.

FRANKLIN SUGAR REFINING
Co.

PHILADELPHIA



Franklin Sugar, the Crystallized Essence of Sweetness.

FRANKLIN PACKAGE SUGAR

HOW TO COOK SUGAR

ALMOST every family has some member with the knack of making good wholesome home-made candy and who has been successful in canning and preserving the fruits that are generally so abundant in this country in the Summer and Fall.

With the right kind of tools and the right material, all that is needed for success is to know when your batch has been cooked to the right degree of heat. For the purpose of determining this, it is well

to have a Confectioner's thermometer, which may be bought as low as a dollar from dealers in Confectioners' supplies. If you have no thermometer, get a round, wooden stick about as thick as your finger and six inches long. Dip the stick in cold water, then into the cooking sugar and back again into the cold water. If the sugar forms a soft ball after taking the stick from the water, you have a low cook, but on the other hand, if the sugar forms into a hard ball, the batch is cooked medium high. If the sugar on the stick cracks after it is taken from the water, then you have a very high cook, and the candy when cold will be hard.

Among the other utensils you should have saucepans with round bottoms; they expose more surface to the heat. A pair of scales is also necessary. Besides this, you should have a wooden paddle, palette-knife, steel scraper and a hard brush which should be kept for candy making only. A slab of marble, like that



Clean from the Cane to the Cup.

FRANKLIN PACKAGE SUGAR



used for a table top, is of great use in working the batch after it comes from the fire.

Confectioners have fixed degrees of heat to which their batches are cooked. If you use a Confectioner's thermometer you will find it interesting to experiment in cooking to these scales:

Thread	228°	Slight Snap	260°
Soft Ball	240°	Good Crack	271°
Hard Ball	250°	High Cook	330°

Don't stir the syrup after the sugar is dissolved. It should not be stirred while boiling.

Don't allow the crystals to remain on the sides of the saucepan, but wipe carefully away with a rag, or wash down with a wet brush.

Do not shake or move the pan while the syrup is boiling, or it may grain.

Stir Fondant constantly while melting or it will form a clear syrup.

Cream tartar should not be added until syrup begins to boil. Butter should be put in when candy is almost done. Flavors are more delicate

when not boiled in candy but added afterward.

Fondant should be allowed about an hour to mellow before being used. Use Franklin Fine Granulated for boiling and Franklin Confectioners' XXXX for kneading. If Fondant grains, you have boiled it too long; add water and boil again.

Franklin Sugar, a kind for every use, each the best of its kind.

FRANKLIN SUGAR RECIPES

Candies Without Cooking.



VERY many candies made by confectioners are made without boiling, which makes them very desirable, and they are equal to the best "French Creams." The secret lies in the sugar used, which is the Franklin XXXX Confectioners' sugar. Ordinary powdered sugar, when rubbed between the thumb and finger has a decided grain, but the Confectioners' sugar is fine as flour. The candies made after this process are better the day after.

CANDY RECIPES

CHOCOLATE CHIPS. Put one pound of Franklin Granulated sugar, one cup of water and one teaspoonful of cream of tartar into a saucepan and slowly beat until the sugar is dissolved; then boil until the syrup is brittle when dropped into cold water. Take from the fire, add a teaspoonful of vanilla and turn out into a greased pan. When cool, fold in the edges with a knife, and with a wooden roller, roll it quickly until it is as thin as a cracker. Cut into strips two inches long and one inch wide, then drop these into melted chocolate. Have the chocolate just cool. Cover the chips and drop on waxed paper. Set aside in cool place.

PULLED CANDY. One pound of Franklin Granulated sugar, one cup of water, a pinch of cream of tartar; put all on stove and stir until sugar is dissolved; when it begins to boil do not stir or it will crystallize; cook until it begins to get hard when dropped in cold water; pour on buttered tins when cool enough pull until light; draw out in long sticks, lay on tins until it becomes creamy, then put away in closed covered pans or boxes.

HICKORY NUT CANDY. One cup hickory nuts (meats), two cups Franklin Granulated sugar, one-half cup water. Boil sugar and water, without stirring, until thick enough to spin a thread; flavor with extract lemon or vanilla. Set off into cold water; stir quickly until white; then stir in nuts; turn into flat tin; when cold cut into small squares.



Clean Sugar in cartons that keep it clean.

FRANKLIN PACKAGE SUGAR



PEANUT BRITTLE. Shell and chop roasted nuts to measure one pint. Put two pounds Franklin Granulated sugar in clean frying pan. Stir over slow fire. It will lump then gradually melt. When pale coffee color and clear, add nuts and pour quickly on buttered tin sheet. Roll thin as possible. When cold break up.

PULLED ICE CREAM CANDY. Three cups Franklin Granulated sugar, one-quarter teaspoonful cream of tartar, one-half cup hot water, one-half tablespoonful vinegar. Boil ingredients together, without stirring, until mixture becomes brittle when tried in cold water. Turn on buttered plates. As edges cool, fold them toward the center. When sufficiently cool to handle, pull until white and glossy. While pulling flavor with vanilla, orange, chocolate or any preferred flavoring. Cut with scissors or a sharp knife.

SUGAR NUT CANDY. Three pounds Franklin Granulated sugar, one-half pint water, one-half pint vinegar, one-quarter pound butter, one pound hickory nut kernels.

Put the sugar, butter, vinegar and water together into a thick saucepan. When it begins to thicken, add the nuts. To test it, take up a very small quantity as quickly as possible directly from the center, taking care not to disturb it any more than is necessary. Drop it into cold water, and remove from the fire the moment the little particles are brittle. Pour into buttered plates. Use any nuts with this recipe.

COFFEE CREAM CARAMELS. Two pounds Franklin Granulated sugar, one cup cream, two ounces butter, one-third cup coffee. Boil all together until it forms a soft ball in cold water. Remove from fire and pour into buttered tins.



Franklin Sugar means standard of purity.

FRANKLIN PACKAGE SUGAR



PEPPERMINT DROPS. One cup Franklin Granulated sugar and just moistened with boiling water, then boil five minutes; then take from the fire and mix well and add four or five drops of oil of peppermint. Beat briskly until the mixture whitens, then drop quickly upon white paper. If it sugars before it is all dropped, add a little water and boil a minute or two.

CREAM WALNUTS. Two cups Franklin Granulated sugar, two-thirds cup water. Boil without stirring until it will spin a thread; flavor with extract vanilla. Set off into dish with cold water in; when at blood heat stir briskly until white and creamy, then knead and work with the hands for several minutes. Have walnuts shelled; make cream into small round cakes with your fingers; press half a walnut on either side, and drop into sifted granulated sugar. For cream dates take fresh dates, remove stones, and fill center of dates with this same cream. Drop into sugar.

CREAMED NUTS. Mix one pound Franklin XXXX Confectioners' sugar, white of one unbeaten egg, one teaspoon vanilla, and two teaspoons cold water to a stiff paste. Shape in little balls, press between halved walnut or other nut meats. Stoned dates and large raisins may be filled with this cream, or it may be mixed with chopped nuts, shaped in bars, and cut in squares.

VELVET MOLASSES CANDY. Put one and one-half pounds Franklin Granulated sugar, one-half pint molasses, one-half pint water, one-quarter cup vinegar in an agate kettle. Heat; when boiling add one-half teaspoon cream of tartar, boil until it crisps in cold water. Stir, when almost done add one-quarter pound butter, one-quarter teaspoon soda. Cool in buttered pan and pull.

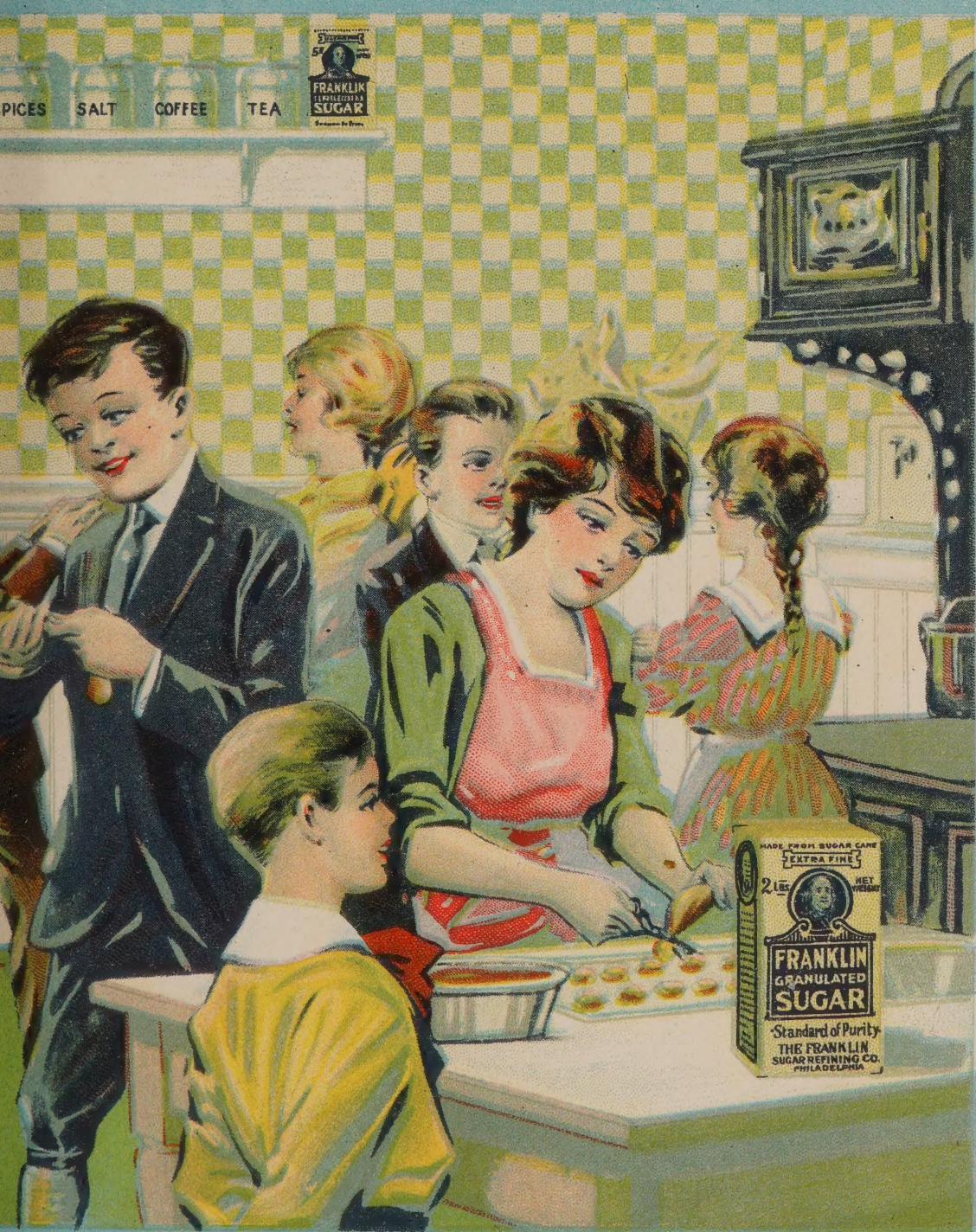


The first principle in successful candy making—use Franklin Sugar.



GIVE the whole family a treat and surprise them with a Candy Pulling, the most enjoyable affair. The principal ingredient of the candy is just COCOA, so go home full of good things, and with no ill effects from their indulgence.

Franklin Sugar, the Candy Pulling



Use Franklin Cane Sugar and the recipes in this book, and you will make it a
ear with the utmost food value and of absolute purity. The young folks will all
zed Essence of Sweetness.

FRANKLIN PACKAGE SUGAR



ALMOND SQUARES. Put two pounds Franklin Granulated sugar in a saucepan. Add a little less than a gill of water. Set the pan on the fire and stir until it starts to boil. After this add a little less than a half pint of cream, stirring it in, and cook until it will form a soft ball when tried in cold water. Lift off the fire, flavor with vanilla and stir until it looks creamy. Add some chopped dry blanched almonds and pour out on a greased granite pan. Mark in squares and when cool break apart.

GLACÉ NUTS. One pound Franklin Granulated sugar, one cup of water, one saltspoon (scant) cream of tartar. Cook sugar and water together without stirring; when sugar and water boils add cream of tartar; never stir; when mixture candies take from stove and dip the nuts; then place on buttered plates.

FRENCH NOUGAT. Shell and blanch one-quarter pound of almonds, put them into the oven until thoroughly dry, not brown. Oil shallow baking pan, sprinkle the bottom with almonds, and over this add equal quantity of pecan meats, and a few English walnuts; the layer of the nuts should be at least half inch thick. Put two cups Franklin Granulated sugar in a saucepan and stir constantly over a strong fire until it melts. Pour this slowly over the nuts. When this is slightly cool, cut with a sharp knife into bars. Fruit nougat is made exactly the same way, using fruit with nuts.

BUTTER SCOTCH. Three cups Franklin Granulated sugar, one-half cup water, one-half cup vinegar (or one-half teaspoonful of cream of tartar), one tablespoonful of butter, eight drops of extract of lemon.

Boil without stirring till it will snap and break. Just before taking from the fire, add a quarter of a teaspoonful of soda; pour into well-buttered biscuit tins, a quarter of an inch thick. Mark off into inch squares when partly cold.



Franklin Sugar goes uncontaminated from the refinery into the dish.

FRANKLIN PACKAGE SUGAR



CREAM CANDY. One pound Franklin Granulated sugar, three tablespoons vinegar, one teaspoon extract lemon, one teaspoon cream tartar. Add little water to moisten sugar, boil until brittle. Put in extract, then turn quickly out on buttered plates. When cool, pull until white, and cut in squares.

FONDANT. (COOKED) Two cups Franklin Granulated sugar, two-thirds cup of hot water, a pinch of cream of tartar, stir over

the fire until sugar is dissolved, but do not stir while boiling, then add the cream of tartar, cook till it just begins to form a soft ball; pour out in dish; set in pan of cold water; as soon as you can bear to hold your finger in, begin to stir with spoon until white, then knead for a few minutes with the hands. This is the foundation of all bon bons. It can be made into many different kinds—walnut creams, chocolates of all kinds, nut squares, peppermint drops and for coating. Put fondant in saucepan and stir continuously until it is remelted; if not stirred it will go back to syrup. For nut squares, as soon as fondant begins to soften stir in chopped nuts.

CHOCOLATE CARAMELS. Boil together until it spins a hair, one and one-half cups of molasses, three-quarters of a cup of Franklin Granulated sugar, three squares of chocolate, and a piece of butter the size of a large walnut. Pour into shallow buttered tins and mark into squares as soon as it is hard enough. Wrap each piece in waxed paper.

COCOANUT CREAM CANDY. One cocoanut, one and one-half pounds Franklin Granulated sugar. Put sugar and milk of cocoanut together, heat slowly until sugar is melted; then boil 5 minutes; add cocoanut (finely grated), boil 10 minutes longer, stir constantly to keep from burning. Pour on buttered plates, cut in squares. Will take about 2 days to harden. Use prepared cocoanut when other cannot be had.



Scientifically refined, automatically weighed and packed.

FRANKLIN PACKAGE SUGAR



FRENCH CREAM. The white of one egg, an equal quantity of cold water, stir in Franklin Powdered or Franklin XXXX Confectioners' sugar until you make it stiff enough to shape with the fingers.

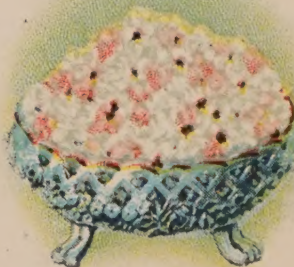
For walnut creams make the French cream into balls about the size of walnuts, press upon it a walnut carefully picked from the shell, making balls flat on top and bottom.

For nut creams chop almonds, hickory nuts or walnuts quite fine, make the French cream, and before the sugar is added, while the cream is quite soft, stir in the nuts, then form into the balls, bars or squares.

POP-CORN BALLS. For eight quarts of pop-corn take one cup of molasses and one-half cup of Franklin Granulated sugar. Do not add water; boil syrup until it hardens (not brittle) in water; the last thing add one-fourth teaspoonful of soda to improve color. Pour over corn, mix well and make into balls. If no molasses be used, two cups of Franklin Granulated sugar (adding water), are requisite for above quantity of corn.

SUGAR POP-CORN. For eight quarts of pop-corn take one pound of Franklin Granulated sugar, one teacupful of water, boil same until syrup strings, or forms soft ball in cold water, pour over corn, and stir with wooden ladle until syrup sugars. Vanilla or other flavoring may be added to syrup just before pouring over corn.

CANDIED POP-CORN. Put into an iron kettle one tablespoonful butter, three tablespoonfuls water, one teacup Franklin Powdered sugar. Boil until ready to candy, then throw in three quarts nicely popped corn. Stir briskly till candy is evenly distributed over corn. Take kettle from fire, stir until it is cooled a little and you have each grain separate and crystallized with sugar, taking care that corn does not burn. Nuts of any kind may be prepared in same way.



Franklin, the most convenient, the most economical sugar.

FRANKLIN PACKAGE SUGAR



CARAMEL BOILED ICING.

Two scant cups Franklin Granulated sugar, two-thirds cup milk, piece of butter size of an egg. Boil all these together until it spins a thread; then stir in one-half pound English walnuts and one tablespoon vanilla, beat until cool, then spread on three layers of the cake.

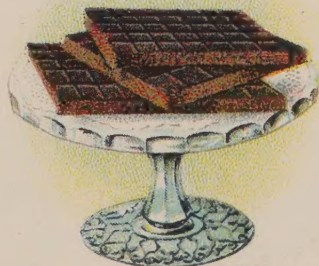
CHOCOLATE CORN. When properly prepared, this makes a delicious confection. Proceed

same as for sugar corn, adding to syrup while cooking four oz. best chocolate. One cup fresh grated cocoanut may be substituted for chocolate in the above with very desirable results.

BOILED ICING. One pint of Franklin Granulated sugar, two-thirds cup of cold water; boil until it bubbles and hardens in water; then pour over whites of two eggs, beaten stiff. Beat icing until stiff enough to spread over cake.

GELATIN ICING FOR CAKES. Two pounds gelatin, one teaspoonful lemon juice, one-half cup hot water. Dissolve the gelatin with the water, add the lemon juice; then sift in as much Franklin XXXX Confectioners' sugar as it will hold to pour smoothly on a cake.

FUDGE. Two cups of Franklin Granulated sugar, one-half cake chocolate, one-half cup milk, two large tablespoonfuls of butter, pinch of cream of tartar, one tablespoon of vanilla. Cook sugar and milk until it comes to a boiling point, add cream of tartar, melted chocolate, butter and cook until it forms a soft ball in water, let it stand in cold water until cool, then beat until creamy.



Franklin means sugar with the utmost food value.

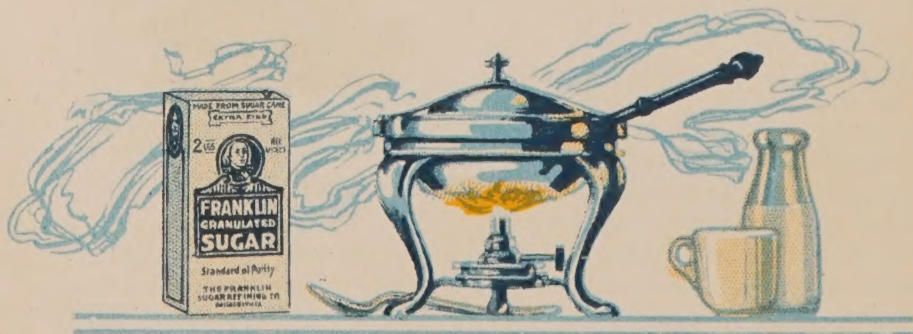
FRANKLIN PACKAGE SUGAR

ALMOND ICING. Three cups Franklin Powdered sugar (sifted), one-third cup butter, one teaspoonful almond extract, one cup ground almonds, one tablespoonful lemon juice and one tablespoonful boiling water. Cream butter, flavoring, last water. Add sugar gradually, then ed to spread smoothly.



CREAM ICING. Cream, one and XXXX Confectioners' sugar, pinch salt and one teaspoonful sugar. Add sugar until all is well mixed. water, and stir until you have a cream icing with all ingredients thoroughly mixed; put in salt while stirring. Flavor just before taking from the fire. Remove and beat gently until the icing has cooled. By adding one and one-half tablespoonfuls of cocoa to the cream icing, you can make a chocolate cream icing. Almonds ground fine may also be used with the cream icing, or with the chocolate cream icing.

CHOCOLATE ICING. Put one-half cupful cocoa with one cupful of Franklin Granulated sugar, the yolk of one egg and two tablespoonfuls milk, well mixed together in double boiler to heat, stirring all the time. Cook until it hardens when dropped into cold water. Can be used for cakes or cookies.



FRANKLIN PACKAGE SUGAR

MAKING FRANKLIN REFINED SUGAR FROM SUGAR CANE



IN appearance growing sugar cane closely resembles corn. When four feet high the luxuriance of growth is usually so great that the roots are completely shaded. Full maturity, however, is not attained under a year's growth. The harvesting in Cuba ordinarily commences toward the end of December. The cane is cut at the first red joint above the ground and then again into uniform lengths of about three feet. The leaves are stripped off and used for cattle fodder. The cane is now taken into the sugar mill where it is first ground between crusher rolls and passed then to the mill rolls where all the juice is extracted. The juice is pumped to tanks where it is clarified with lime. It then passes to settling tanks where the foreign matter is precipitated after which it is boiled and a coarse, impure sugar is obtained. From such impure raw sugar, we make pure white sugar, a process which involves the removal of impurities and the separation of the syrup.

Raw sugar, as it is manufactured on plantations, is not fit for consumption and only becomes wholesome food after it has passed through a very careful process of refining. All raw sugar contains impurities, is full of acid tasting salts and is dirty, and all these impurities have to be removed to make sugar a wholesome food.

The first stage of refining is the melting pan, where the bags or mats of raw sugar are emptied, and the sugar melted with boiling water. From the melting pans, the melted sugar, now called liquor, is pumped into receiving tanks called blow-ups. Here the liquor is again heated and a small amount of lime is added to prevent the liquor from

Uniform purity, uniform weight, uniform sweetness.

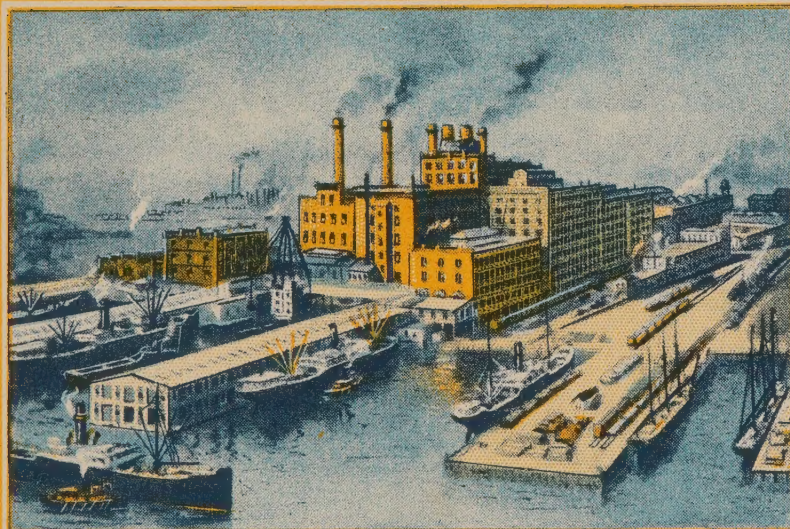
FRANKLIN PACKAGE SUGAR

getting sour. The sugar liquor at this time is a cloudy looking liquid full of suspended impurities. To remove the impurities the liquor is run through bag filters. These bag filters are fine enough to hold the impurities back and allow the clear liquor to pass through.

The liquor has now become a bright yellow solution and is then passed through bone-black filters which remove impurities and the coloring matter from the liquor. It leaves these filters at the bottom a clear, sparkling solution known as white liquor, and which is now ready to be crystallized. The crystallizing is done in large pans which are connected with vacuum pumps so as to boil the contents at a low temperature. The solution is evaporated and the sugar crystals commence to form themselves. As soon as this crystallization is finished the pan is opened on the bottom and the sugar run down to centrifugal machines to separate the sugar from the syrup. The centrifugal force of the machine throws the sugar and syrup against the sides which are made of a very fine sieve, allowing the syrup to pass through it and retaining the sugar inside.

The sugar is then dried in large revolving drums, and is now ready for packing in cartons and the cotton bags for home use and in barrels and 100 pound bags for dealers and manufacturers. The entire process from the time the raw sugar is taken from the bags or mats until it is placed in packages at the refinery is done mechanically and is not touched by the hands.





REED ST. REFINERY
 FOOT OF REED STREET
 DELAWARE RIVER, PHILADELPHIA



FRONT ST. REFINERY
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 DELAWARE RIVER, PHILADELPHIA



TRADE MARK

FRANKLIN
GRANULATED
SUGAR

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